

FIELD CATEGORY TRAINING EVALUATION CHECKLIST (DA Form 5416)					
This checklist is used to evaluate units at the DA level of competition. It contains ten major categories, with specific subsections to assist evaluators in all phases of the competition. The actual scoring method used during subordinate phases is determined by Commands or applicable Army Service Component Commands. Focus Areas: Training, Readiness and Innovation.					
ORGANIZATION:			EVALUATOR:		DATE
1. Supervision/Training (4x5/20,5x10/50)			8. Food Preparation/Quality (7x20/140, 4x25/100, 1x30/30)		
A. AVAILABLE MEMORANDUM OF INSTRUCTION/OPERATIONS ORDER		10	A. INNOVATIVE MENU IMPROVEMENTS AND MEAL PRODUCTION		30
B. EFFECTIVE USE OF MANPOWER		10	B. NUTRITION INITIATIVES		25
C. MISSION SUPERVISION		10	C. ADHERENCE TO PRODUCTION SCHEDULE		25
D. FIELD STANDARD OPERATING PROCEDURES (SOP) IN USE		10	D. PROTEINS AND SAUCES		25
E. PROPER PREPARATION OF THE MANUAL PRODUCTION SCHEDULE		10	E. FOOD PALATABILITY		25
F. RECOMMENDED PUBLICATIONS/FORMS (HARD COPIES PREFERRED)		5	F. STARCHES AND VEGETABLES		20
G. COST CONSCIOUSNESS (FOOD/ENERGY MANAGEMENT)		5	G. SALADS AND DRESSINGS		20
H. KNOWLEDGE OF MODIFIED TABLE OF ORGANIZATION AND EQUIPMENT		5	H. ASSORTED BREADS AND PASTRIES		20
I. SUSTAINED TRAINING PROGRAM (PRODUCTION AND EQUIPMENT)		5	I. ASSORTED FRESH FRUITS		20
1. CATEGORY RATING		70	J. BEVERAGES		20
			K. PROPER INTERNAL TEMPERATURES		20
2. Headcount Operations/Cash Collection (1x10/10,1x15/15)			L. USE OF APPROPRIATE RECIPES		20
A. HEADCOUNT PROCEDURES/CASH COLLECTION VERIFICATION		15	8. CATEGORY RATING		270
B. HEADCOUNT ORIENTATION		10			
2. CATEGORY RATING		25	9. Serving/Troop Acceptability (5x20/100, 2x25/50, 1x30/30)		
			A. TROOP ACCEPTABILITY		30
3. Request/Receipt/Storage of Rations (5x5/25)			B. INNOVATIVE SET UP AND USE OF SERVICE EQUIPMENT		25
A. REQUISITION/ACCOUNTABILITY/USE OF REQUIRED RATIONS		5	C. MENU AND SERVICE ITEMS VERIFICATION (POSTED/SERVED)		25
B. TRANSPORTATION & STORAGE PROCEDURES		5	D. SERVING LINE EYE APPEAL AND GARNISHMENT		20
C. REQUEST AND USE OF POTABLE ICE		5	E. PORTION CONTROL AND PLATE PRESENTATION		20
D. SUBSISTENCE SECURITY PROCEDURES (ATTP-4-41 and Unit RSOP)		5	F. PROPER PROCEDURES FOR REPLENISHMENT OF SERVING LINES		20
E. WARMING AND COOLING BEVERAGES		5	G. USE OF INSULATED DISPENSERS/FOOD CONTAINERS		20
3. CATEGORY RATING		25	H. PROPER USE AND AVAILABILITY OF SERVING UTENSILS		20
			9. CATEGORY RATING		180
4. Field Food Safety (1-25/125)			10. Use/Maintenance of Equipment (1x10/10,1x20/20,2x25/50, 1x30/30)		
A. FOOD HANDLING PROCEDURES		25	A. EQUIPMENT READINESS AND INNOVATIVE USE		30
B. FOOD SANITATION CENTER		25	B. PROPER OPERATION/EMPLOYMENT OF FIELD FEEDING EQUIPMENT		25
C. OVERALL FIELD SANITATION		25	C. SAFETY PRACTICES (SET UP AND OPERATIONS)		25
D. FIELD SANITATION TEAM/WATER PROCUREMENT/ PURIFICATION		25	D. HAND RECEIPT VERIFICATION		20
E. REQUIRED HAND WASHING STATIONS ARE AVAILABLE		25	E. SCHEDULING OF MAINTENANCE		10
4. CATEGORY RATING		125	10. CATEGORY RATING		110
5. Command Support (1x10/10, 1x15/15,2x25/50)					
A. COMMAND SUPPORT		25			
B. RECOGNITION OF INDIVIDUALS (PRIOR TO EVALUATORS' ARRIVAL)		25			
C. MATERIAL SUPPORT		15			
D. TIMELY SUBMISSION OF PACKET AND PUBLIC AFFAIRS SUPPORT		10			
5. CATEGORY RATING		75			
6. Appearance/Attitude of Staff (2x10/20)					
A. APPEARANCE OF PERSONNEL		10			
B. ATTITUDE OF PERSONNEL/COURTESY		10	SCORE OF CATEGORY 1		70
6. CATEGORY RATING		20	SCORE OF CATEGORY 2		25
			SCORE OF CATEGORY 3		25
7. Kitchen Site Selection/Layout/Set-Up (2x20/40,2x30/60)			SCORE OF CATEGORY 4		125
A. SITE SET-UP		30	SCORE OF CATEGORY 5		75
B. FIELD KITCHEN SITE LAYOUT/ PROTECTION FROM ELEMENTS		30	SCORE OF CATEGORY 6		20
C. TROOP SUPPORT/TRAFFIC FLOW/ACCESSABILITY		20	SCORE OF CATEGORY 7		100
D. SITE SECURITY		20	SCORE OF CATEGORY 8		270
7. CATEGORY RATING		100	SCORE OF CATEGORY 9		180
			SCORE OF CATEGORY 10		110
			TOTAL SCORE		1000

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Category	Remarks